

What is claimed is:

1. A method for applying a sauce for a rice cracker, comprising the steps of coating the surface of a baked dough of a soft-baked type with a fat and oil component, and applying an emulsified sauce onto the surface of the baked dough coated with the fat and oil component.

2. The method for applying a sauce for a rice cracker according to claim 1, wherein the specific volume of the baked dough is 5.0 to 6.5 cm<sup>3</sup>/g.

3. The method for applying a sauce according to claim 1, wherein the viscosity of the emulsified sauce is 50 to 800 cP.

4. A method for manufacturing a soft-baked rice cracker, comprising the steps of: producing a baked dough of a soft-baked type; coating the surface of the baked dough with a fat and oil component; and applying an emulsified sauce onto the surface of the baked dough coated with the fat and oil component.

5. The method for manufacturing a soft-baked rice cracker according to claim 4, wherein the specific volume of the baked dough is 5.0 to 6.5 cm<sup>3</sup>/g.

6. The method for manufacturing a soft-baked rice cracker according to claim 4, wherein the viscosity of the emulsified sauce is 50 to 800 cP.

7. The method for manufacturing a soft-baked rice

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cracker according to claim 4, wherein the fat and oil component to be applied for coating the surface of the baked dough before applying the emulsified sauce is vegetable oils and fats.

8. The method for manufacturing a soft-baked rice  
5 cracker according to claim 4, wherein the emulsified sauce contains a soy sauce as an aqueous sauce, a safflower oil and/or a rice oil as a fat and oil component, and lecithin and/or monoglyceride as an emulsifier.